



PARSLEY
SAGE
ROSEMARY
& THYME

CATERING AND EVENTS

SAMPLE MENUS

We are not limited to the sample menus you see here. Please ask your event planner about any variations or questions you may have.

SOUPS AND SALADS

SOUPS

(available as a plated course, a soup sip or at a station)

- Butternut squash with spiced pepitas.
- Chilled carrot, cumin, lime, crème fraiche, cilantro.
- Chilled tomato gazpacho with prawn.
- Watermelon-almond gazpacho.
- French onion with rosemary.
- Lobster bisque with truffle cream.
- Corn and poblano chile bisque.
- Heirloom tomato bisque, basil oil.
- Curried cantaloupe.
- Swiss chard, orzo, sausage.
- Potato leek with bacon.
- Thai basil coconut.
- Chilled avocado with lime and cilantro.
- Sweet watermelon.

SALADS

- Red leaf lettuce, chopped pears & strawberries, goat cheese, walnuts, pear vinaigrette.
- Organic field greens, fines herbes, Danish bleu cheese crouton, dijon vinaigrette.
- Arugula, goat cheese, caramelized balsamic vinaigrette.
- Baby spinach, Applewood smoked bacon, pine nuts, mushrooms, soy vinaigrette.
- Hearts of romaine, garlic croutons, shaved parmesan, house caesar dressing.
- Heirloom tomatoes, buffalo mozzarella, pesto shortbread, Tuscan olive oil & red wine vinaigrette.
- Field greens, fresh raspberries, gorgonzola, shaved bermuda onion, toasted walnuts, raspberry walnut vinaigrette.
- Winter greens, aged gruyere, fiji apples, walnuts.
- Baby spinach, avocado, apple, bacon, paprika vinaigrette.
- Valley Salad, featuring produce of old San Jose: field greens, dried apricots, figs, slivered almonds, goat cheese, aged balsamic vinaigrette.
- Bibb lettuce, bleu cheese, spied pecans, shaved onion, sweet dijon balsamic vinaigrette.